

IN THE CLAIMS

Cancel Claim 1 and replace with the following:

- BC 15. A process for providing a concentrate of vegetable protein comprising:
- a) applying carbon dioxide at a pressure of from about 400 to 800 pounds per square inch (psi) to an initial solution/dispersion of vegetable protein and associated vegetable solids, wherein said carbon dioxide forms carbonic acid (H_2CO_3) in the solution/dispersion and lowers the pH below about 5.5;
 - BZ b) holding the pressurized solution/dispersion for at least 1 minute in order to precipitate the vegetable protein; ^{new}
 - c) gradually depressurizing the solution/dispersion in order to maintain particle size of the protein ^{new} precipitate; and
 - d) removing solid protein precipitate which has a higher concentration of protein than the initial solution/dispersion.

Add the following Claim.